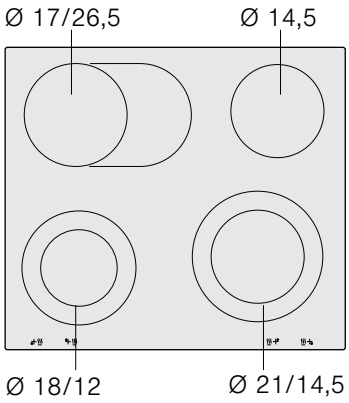
EA6..GH..,
EA6..GE.., EA6..GF..,
EA6..GN..

[en] Instructions for installation and use 2

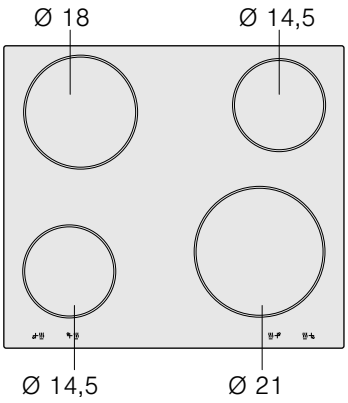
9000269605

SIEMENS

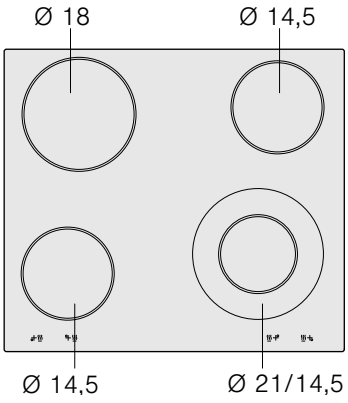
EA6..GH..



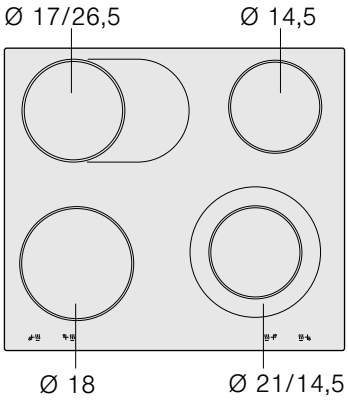
EA6..GE..



EA6..GF..



EA6..GN..



en Table of contents

Safety information **2**
Safety information for this appliance 2
Causes of damage 3
Environmental protection **3**
Environmental protection 3
Tips for saving energy 3
Getting to know your appliance **4**
The hotplates 4
Hotplate and residual heat indicators 4
Setting the hob **4**
Switching the hob on and off 4
Setting a hotplate 4
Table of cooking times 4
Cleaning and care **5**
Ceramic 5
Hob surround 5
After-sales service **5**
Installation instructions **6**
The following must be noted 6
Preparing the units 6
Installing the hob 6
Connecting the hob 6
Removing the appliance 6

⚠ Safety information

Please read this instruction manual carefully. This will enable you to operate your hob safely and correctly.

Please keep the instruction manual, installation instructions and the appliance certificate in a safe place. If the appliance changes owners, this documentation should always be included.

Check the appliance for damage after unpacking it. Do not switch on the appliance if it is damaged.

Safety information for this appliance

This appliance is intended for domestic use only. This appliance must only be used for food preparation. Do not leave the appliance unattended during operation.

Safe operation

Adults and children must not operate the appliance without supervision if:

- they do not have the physical or mental ability,
- or they lack the knowledge and experience required

Ø = cm

Overheated oil and fat

Risk of fire!

Overheated oil or fat can ignite very quickly. Never leave hot oil or fat unattended. Never attempt to extinguish burning fat or oil with water. Extinguish the flames with a lid or a plate. Switch the hotplate off.

Hot hotplates

Risk of burning!

Never touch hot hotplates. Small children must be kept at a safe distance from the hob.

Risk of fire!

- Never place combustible items on the hob.
- Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Wet saucepan bases and hotplates

Risk of injury!

Steam pressure may build up if there is liquid between the saucepan base and the hotplate. This may cause the pan to jump suddenly. Always keep the hotplate and saucepan bases dry.

Overview

The following table provides an overview of the most frequent kinds of damage:

Cracks in the ceramic

Risk of electric shock.!

Switch off the circuit breaker in the fuse box if the ceramic has fractures, flaws or cracks. Call the after-sales service.

Incorrect repairs

Risk of electric shock.!

Incorrect repairs are dangerous. Switch off the circuit breaker in the fuse box, if the appliance is faulty. Call the after-sales service. Repairs may only be carried out by one of our qualified after-sales engineers.

Causes of damage

Caution!

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Damage	Cause	Action
Stains	Food spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents which are suitable for ceramic
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.
Discolouration	Unsuitable cleaning agents	Only use cleaning agents which are suitable for ceramic
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

Environmental protection

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

Environmental protection

This appliance is labelled in accordance with the European Directive 2002/96/EU concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable.

Tips for saving energy

- Always use the right lid for the pan in question. Cooking without the lid requires four times as much energy.
- Use pots and pans with even bases. Using cookware with uneven bases increases energy consumption.
- The diameter of the base of your pot or pan should match the size of the hotplate. In particular, if pots that are too small are placed on the hotplate, energy is wasted. Please note: Cookware manufacturers often specify the diameter of the top of the pan. This is usually bigger than the diameter of the base of the pan.
- Use a small pan for small quantities of food. A larger, less full saucepan requires more energy.
- Use only a little water when cooking. This saves energy. It also preserves vitamins and minerals in vegetables.
- Switch to a lower heat setting as soon as possible.
- Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off 5 - 10 minutes before the end of the cooking time.

Getting to know your appliance

The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on *page 2*.

The hotplates

Hotplate	Activating and deactivating
○ Single-circuit hotplate	
◎ Dual-circuit hotplate	To activate: turn the hotplate control clockwise to ◎. Set the heat setting. To switch off: turn the hotplate control to 0 and reset. Never turn the hotplate control beyond the ◎ symbol to 0.
⊂⊃ Extended cooking zone	To activate: Turn the hotplate control clockwise to ⊂⊃. Set the heat setting. To switch off: turn the hotplate control to 0 and reset. Never turn the hotplate control beyond the ⊂⊃ symbol to 0.

Hotplate and residual heat indicators

The hotplate and residual heat indicators ⨌ light up when a hotplate is warm:

- Hotplate indicator - during operation, shortly after you have switched on a hotplate.
- Residual heat indicator - after cooking, when the hotplate is still warm.

You can use the residual heat to save energy, e.g. to keep a small dish warm or to melt chocolate.

Setting the hob

This section informs you how to set the hotplates. The table shows heat settings and cooking times for various meals.

Switching the hob on and off

You can switch the hob on and off with the hotplate controls.

Setting a hotplate

Adjust the heat setting of the hotplates using the hotplate controls.

Heat setting 1 = lowest setting

Heat setting 9 = highest setting

Note: Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting.

Table of cooking times

The following table provides some examples.

Cooking times and heat settings may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

When heating thick liquids, stir regularly.

For bringing liquids to the boil, use heat setting 9.

	Ongoing cooking setting	Ongoing cooking time in minutes
Melting		
Chocolate, cooking chocolate, gelatine	1	-
Butter	1-2	-
Heating and keeping warm		
Stew (e.g. lentil stew)	1-2	-
Milk**	1-2	-
Poaching, simmering		
Dumplings	4*	20-30 mins
Fish	3*	10-15 mins
White sauces, e.g. béchamel sauce	1	3-6 mins

* Continue cooking without a lid

** Without lid

	Ongoing cooking setting	Ongoing cooking time in minutes
Boiling, steaming, stewing		
Rice (with double the quantity of water)	3	15-30 mins
Unpeeled boiled potatoes	3-4	25-30 mins
Boiled potatoes	3-4	15-25 mins
Pasta, noodles	5*	6-10 mins
Stew, soups	3-4	15-60 mins
Vegetables	3-4	10-20 mins
Vegetables, frozen	3-4	10-20 mins
Cooking in a pressure cooker	3-4	-
Braising		
Roulades	3-4	50-60 mins
Pot roasts	3-4	60-100 mins
Goulash	3-4	50-60 mins
Frying**		
Escalope, plain or breaded	6-7	6-10 mins
Escalope, frozen	6-7	8-12 mins
Steak (3 cm thick)	7-8	8-12 mins
Fish and fish fillet, plain	4-5	8-20 mins
Fish and fish fillet, breaded	4-5	8-20 mins
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 mins
Stir fry, frozen	6-7	6-10 mins
Pancakes	5-6	continuous

* Continue cooking without a lid

** Without lid

Cleaning and care

The information in this section provides help on how best to care for your hob.

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

Ceramic

Clean the hob after each use. This will prevent spills from burning onto the ceramic.

Only clean the hob when it has cooled down sufficiently.

Use only cleaning agents which are suitable for ceramic. Follow the cleaning instructions on the packaging.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Ground-in dirt can be best removed with a glass scraper, available from retailers. Please note the manufacturer's instructions.

You can also obtain a suitable glass scraper from our after-sales service or from the e-Shop.

Hob surround

To prevent damage to the hob surround, please observe the following instructions:

- Use only warm, soapy water.
- Do not use harsh or abrasive agents.
- Do not use the glass scraper.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed fo find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928999
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Installation instructions

The following must be noted

The appliance must only be connected to the power supply by a licensed professional. Your safety when using the appliance can only be guaranteed if it has been correctly installed in accordance with these installation instructions. Any damage occurring due to the appliance being incorrectly connected is not covered under the guarantee. The individual who installed the appliance is liable for damage resulting from improper installation.

Protection against accidental contact must be ensured through the manner of installation. .

The hob and the cooker or control unit must be from the same manufacturer and be equipped with an identical combination mark.

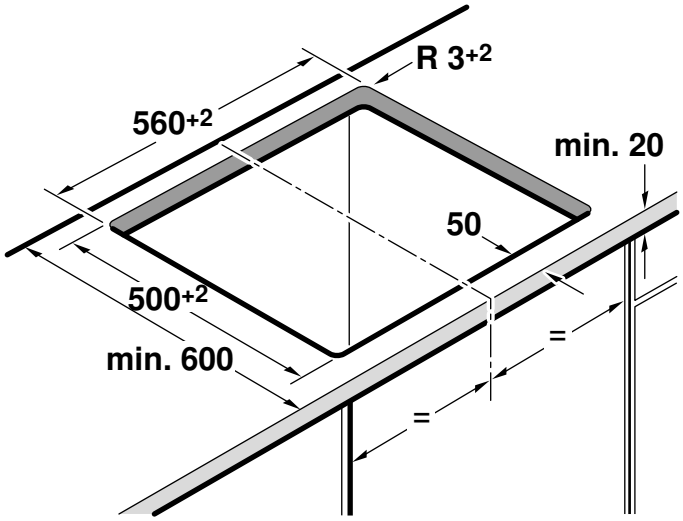
They must have the same nominal voltage (see rating plate).

Take account of the cooker or control unit installation instructions.

The work surface must be stable, level and horizontal.

Preparing the units

After cutting the necessary holes in the work surface, remove the shavings.

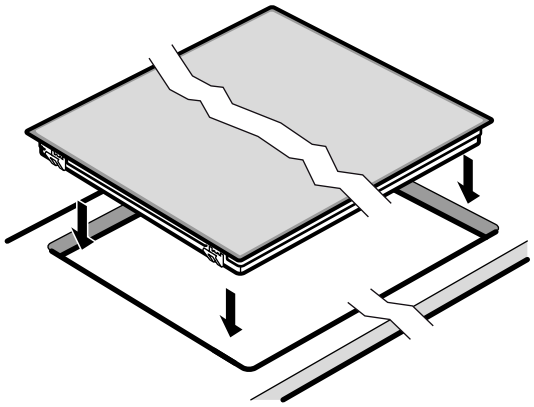


The units into which the hob and cooker are fitted must be heat-resistant up to 90 °C. Minimum distance to the side walls: 70 mm.

Seal the cut surfaces to make them heat-resistant. This prevents the surfaces from swelling as a result of moisture.

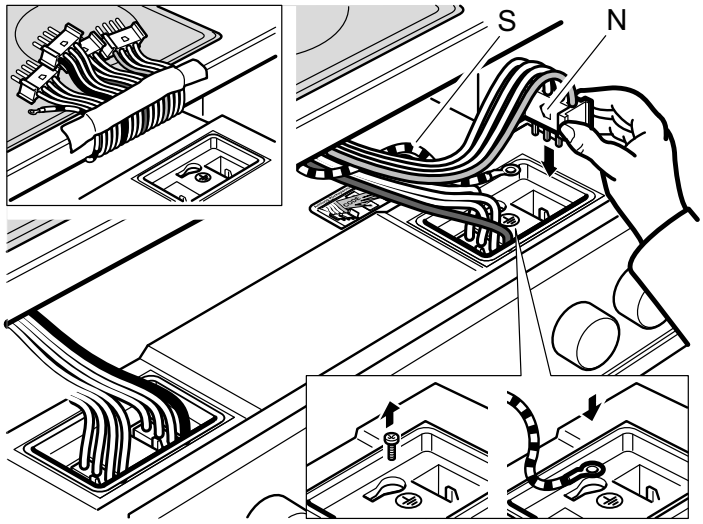
Installing the hob

Do not trap cables during installation. Push the hob in until it locks into place.



Connecting the hob

The cooker or control unit should be connected to the mains, but switched off.



1. Pull out the cooker far enough to make the socket accessible.
2. Screw the hob's earthing conductor S (green/yellow) on to the cooker earthing point $.
3. Plug the hob connector into the cooker or control unit. The colour of the cable should agree with the colour shown on the label. The lug N on the plug must point to the left.

Slide the cooker back in. Do not trap cables while doing this.

Note: Seal the tile joints on tiled work surfaces with silicone rubber.

Removing the appliance

Disconnect the appliance from the power supply. Pull out the cooker a short distance. Pull out the hob connector. Finally remove the earthing conductor. Push out the hob from below.

Siemens-Electrogeräte GmbH
Carl-Wery-Straße 34
81739 München
DEUTSCHLAND

(900317)